**Assignment**

1. Describe and list 3 responsibilities of each of the following staff positions in the food industry: (14 marks)

Executive Chef

Sous Chef

Station Chef/ Line Cook

Saucier

Pastry chef

Chef Garde Manger

Banquet manager

Sommelier

<http://www.chefschoolreview.com/culinary-career-options.html>

<http://www.culinaryschools.org/chef-types/line-cook/>

<http://www.ardenthoteladvisors.com/_files/_pdf/positions/career_banquet_manager.pdf>

2. A successful employee displays a positive attitude and follows an unwritten behaviour code called professionalism. List 5 qualities of a professional. (5 marks)

3. Choose a well known chef from the following list or you can choose another of your own. Research information about this chef and write a half page summary answering the following questions:

Give a brief description of the history of the chosen chef. (3)

What are 3 of this chef’s specialty dishes? (3)

Why has this chef become well known? (1)

What contributions to society would chefs have to make to become renowned? (3)

Chefs: Bobby Flay, Wolfgang Puck, Emeril Legasse, Michael Smith, Gordon Ramsay, Jamie Oliver, Julia Child, Mario Batali, Rachael Ray, James Beard, Daniel Boulud.

4. Include a reference list of all the resources you used to find this information. This page must be typed and include a minimum of 3 credible sources. Wikipedia is NOT a credible source! (3)